

46th Annual
**NEW
YEAR'S
EVE**
Celebration

Buffet Dinner Menu

WILD ARUGULA SALAD

Heirloom Tomato, Shaved Asiago Cheese, Torched Shallot Dressing

ROASTED BABY BEET SALAD

Colored Baby Tomato, Pistachio Nuts, Herbed Goat Cheese, Frisee

ROOT VEGATABLE SALAD

Sweet Potato, Rutabaga, Turnips, Carrot, Brussel Sprouts, Onion, Beet Greens
Heirloom Carrot Greens, Trio of Vinegar Reductions

BOURSIN WHIPPED YUKON GOLD POTATO

HERB SAUTEED BASMATI RICE
with Toasted Pine Nuts

ROASTED SUMMER SQUASH
Caramelized Onion, Garden Herbs

BRICK PRESSED CHICKEN
Kalamata Marinated, Chicken Jus

HERB GRILLED FLANK STEAKS
Cilantro Chimichurri

PAN SEARED LING COD
Basil Pesto Cream Sauce

ASSORTED BREADS & WHIPPED BUTTER

MINI APPLE EMPANADAS & MINI CHOCOLATE DECADENCE

REGULAR & DECAFFEINATED COFFEE



For more information or to make a reservation: CatalinaChamber.com/nye or call 310.510.1520.